

WHITE TOBLERONE CHOCOLATE MOUSSE



Ingredients :

- 25cl cold whipping cream
- 200g white tobleron
- 50g white chocolate
- 3 egg whites
- Pinch of salt

Preparation :

1. Put the cream in a large bowl and leave in fridge for about 20 minutes
2. Melt the 2 chocolates. Mix until smooth
3. Beat the very cold whipping cream in the cold bowl until stiff
4. Beat egg whites with a pinch of salt until they stand in peaks
5. Combine the egg whites with the melted chocolate
6. Add whipped cream
7. Mix carefully lifting the cream rather than stirring.
8. Pour in dessert bowls and leave in fridge for about 3 hours